



STUDENTS ENJOY playing with the classroom toys on the first day of school

Times staff photo by Norma Martinez

Dove season opened on Wednesday

By Karen Krien

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The Kansas Department of Wildlife and Parks reports the dove harvest in Kansas is among the top five in the United States. Last year, about a half-million doves were bagged by hunters in Kansas. It is a split season with the first opening on Wednesday through Sunday, Oct. 31; then it will close for a couple of weeks and reopen Nov. 6 through 14.

Hunters can buy licenses at the clerk's office in the courthouse, at K-Store, Majestic Service, and Mobe's Archery, all in St. Francis. The licenses can also be bought online at www.kdwp.state.ks.us.

Mourning doves and white-winged doves are migratory game birds and are federally regulated. The season for the exotic doves, Eurasian collared and ringed turtle doves, is open during this time but, also runs Nov. 20 through Feb. 28.

Rules require that shotguns be plugged to hold no more than three shells and the daily bag limit for mourning and white-winged dove is 15. No more than 30 can be possessed. There is no bag limit for Eurasian collared and ringed turtle doves.

A Kansas hunting license and Harvest Information Stamp are required to hunt doves except for those Kansas residents younger than 16 or older than 65.

According to the Kansas Department of Wildlife and Parks, mourning doves are one of the most common bird species in North America. Kansas typically is noted for having one of the highest breeding numbers for mourning doves in the U.S.

Mourning doves nest in trees, shrubs, and on the ground in crop fields and grasslands. A mourning dove pair can produce up to three to four broods of two young per year in Kansas.

Although most mourning doves migrate south by October, many remain in Kansas throughout the fall and some throughout the winter. Kansas' dove harvest is in the top five in the U.S.

Doves in Kansas are primarily

hunted in harvested grain fields (particularly sunflowers and millet) and small water holes or windmill ponds in pastures.

Dove banding

Hunters are asked to look for leg bands on the mourning doves they shoot. The purpose of banding is to estimate annual survival rates, harvest rates and distribution of the harvest, as well as to refine techniques for a future dove-banding program. This date is necessary for understanding population trends and managing dove harvests.

The Kansas Department of Wildlife and Parks officials report that hunters are a critical link in the banding study. By checking all harvested doves for bands and reporting the banded doves, hunters help biologists manage this important migratory game bird.

Because dove bands are small, hunters can easily overlook the bands so they are asked to carefully check all doves bagged. If they find a band, call 1-800-327-2263 or go to www.pwrc.usgs.gov. Hunters can keep the bands and will be provided with a certificate identifying the age, sex, date and location the bird was banded.

Baiting

It should be noted that baiting doves by placing grain out to intentionally attract birds is illegal for any migratory bird hunting.

More information

For more information about hunting places in Kansas and regulations, stop by the county clerk's office in the courthouse in St. Francis or go to www.kdwp.state.ks.us.

Upcoming hunting seasons

Other fall hunting seasons coming up include:

Fall Turkey season, archery and shotgun: Oct. 1-Nov. 30; Dec. 13-31; and Jan. 10-31.

Deer season: Youth and disability, Sept. 11-19; muzzleloader only, Sept. 20-Oct. 3; Archery, Sept. 20-Dec. 31; regular firearm, Dec. 1-Dec. 12.

Pheasant season: Nov. 13-Jan. 31.

Quail season: Nov. 13-Jan. 31.

Mobile slaughter unit demonstrated

By Karen Krien

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Mike Callicrate recently had a mobile slaughter house at his facility, Callicrate Feed Yard, south of St. Francis. The mobile facility is a demonstration project for a number of interested parties and media representatives.

The 53-foot semi trailer, built by Flat River Corporation of Columbus Neb., will be capable of traveling to farms and ranches. It has the ability to hold up to 30 carcasses for cooling. An experienced butcher could process eight to 10 cattle per day in the slaughter area. The unit is completely self contained, and amazingly clean.

"We were able to watch the processing of several heaves, in the course of a few hours," said Chuck Krebs, coordinator for the Cheyenne County Development

Corporation.

"Our animals will be slaughtered where they are instead of traveling 200 miles to market," said Mr. Callicrate. "This reduces stress, which should improve meat quality, while improving humane treatment."

"The amount of weight to be hauled to market will be reduced by 35 percent, lowering transport costs. The carcass produced by the slaughter unit weighs 65 percent of the live animal. Other parts of the animal will be sold or composted into natural fertilizer."

The unit is the first of its kind and provides another opportunity for the farmer and rancher to control his product from pasture to plate.

Mr. Callicrate said he was reacquainted with Bill Weida with www.srapproject.org when he was speaking at Colorado College last

fall.

"Bill put me in touch with Laura Krebsbach in Nebraska, who was heading up the mobile slaughter unit project," he said. "Bill's Socially Responsible Agricultural Project (SRAP) organization financed the first trailer."

As the model at Callicrate's was a pilot model, improvements will be made.

We will reverse the flow, Mr. Callicrate said, with the animal entering through a side door at the front and the carcasses exiting at the rear into a refrigerated transport trailer. This design change will provide more vertical head room in the evisceration area and avoiding the wheel fenders at the rear of the trailer.

"Our unit will not require the water purification and waste treatment system or the electric generator since that will be

provided at our site, reducing the cost," he said.

The second unit will be delivered to Callicrate's. In addition to allowing Callicrate to slaughter their own cattle for Ranch Foods Direct, it will have capacity for use of local cattle.

Flat River Corporation will be working on options to allow the processing of other animals, sheep, hogs and goats.

Cost of the unit is expected to be in the \$150,000 to \$200,000 range. The mobile unit can be part of a valuable alternative processing and distribution system connecting producers more directly to consumers.

"It should encourage more diversification with multi-species animal production and additional opportunities to increase income to rural communities," Mr. Callicrate said.



STUDENTS were treated to lunch at the Bird City Diner as part of the summer reading program.

Photo courtesy of Linda Schneider

Students are treated to lunch

On Aug. 26, 11 Cheylin Elementary students were treated to a lunch at the Bird City Diner.

The students participated in a summer reading program that began at the end of the school year. They were required to read 10 books, record the title and author, and also have the parent's signature to earn a free lunch and eat it with Cheylin Superintendent Bruce Bolen.

Margyre Antholz, Title One teacher, designed the program for first through fifth grades many years ago as a requirement of a federal grant for the Title One Program and presents it to the students to give them the opportunity to take the time during their summer vacation to read. Assisting Mrs Antholz with the reading program was Kendall Cahoj.

Students participating were Joseph Augusta, Gustave Hesse, Colton McCarty, and Briana Vandike from the second grade; Jayden Boyson and Samantha Childers from the third grade; Isaiah Flowers from the fourth grade; Dominique Johnston and Alex Hazuka from the fifth grade, and Bergan Bock and Haleigh Rucker from the sixth grade.



ERIC BARTELS, city worker, points to the water leak found while demolishing a house on Cave Avenue.

Photo courtesy of Mike Boyson

Long time water leak found

By Casey McCormick

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Bird City city workers discovered a major water leak while doing demolition work on an abandoned building. The home on Cave Ave. was being torn down on Saturday when the damaged line was found.

Mike Boyson, who owns the property that sits adjacent to his

business, Hot Brush, was present when the water was unearthed.

He said that it is possible that the 1-inch water line could have been leaking for 20 to 30 years. The city boys, he said, took quick action to get it stopped.

Brad Schneider and Eric Bartels, city crew, found an unknown water pit in between the Hot Brush building and the home.

A temporary shutoff was installed for the time being.

The leak from the water line did offer a bonus.

"I have a really great maple tree that gives good shade to where the old house used to be," Mr. Boyson said.

The home, which has been unoccupied for several years, was owned by the McCormick family.